

### **AMENDMENTS TO THE CLAIMS**

This listing of claims will replace all prior versions and listings of claims in this application.

#### **LISTING OF CLAIMS**

1. (Currently Amended) A method for preparing a potato product comprising:  
  
producing potato pieces having a desired shape from potatoes; and  
  
passing the potato pieces through a batter solution containing a food grade color selected from the group consisting of, individually or in combination, xanthine, monoazo, pyrazolone, triphenylmethane, or indigoid color compounds or aluminum salts of corresponding FD&C dyes extended on a substratum of alumina hydrate.
2. (Currently Amended) The method of Claim 1, wherein the potato pieces are produced by cutting a potato into the potato pieces and at least partially cooking the potato pieces in a water bath or a steam chamber to swell and partially gelatinize potato starch in the potato pieces before passing said pieces through the batter solution.
3. (Original) The method of Claim 2, wherein the potato pieces that are at least partially cooked are dried before passing the potato pieces through the batter solution.

4. (Original) The method of Claim 1, including removing the potato pieces from the batter solution and par-frying the potato pieces.

5. (Original) The method of Claim 1, wherein the potato pieces are produced by forming a potato mash from the potatoes and extruding the potato mash to form the potato pieces.

6. (Original) The method of Claim 1, including adding a natural or artificial sweetener to the batter solution before passing the potato pieces through the batter solution to impart a sweet taste to the potato pieces.

7. (Original) The method of Claim 1, including adding granulated sugar to the batter solution before passing the potato pieces through the batter solution.

8. (Original) The method of Claim 1, including adding granulated sugar and sucralose to the batter solution before passing the potato pieces through the batter solution to impart a sweet taste to the potato pieces.

9. (Currently Amended) A method of preparing potato products comprising:  
at least partially cooking potatoes in a water bath or a steam chamber;  
producing potato mash from the at least partially cooked potatoes;  
mixing the potato mash with a food grade color to produce a colored potato mixture;  
forming the colored potato mixture into potato pieces;

frying the potato pieces; and

freezing the potato pieces.

10. (Previously Presented) The method of Claim 9, wherein the potato mash is also mixed with a natural or artificial sweetener that includes granulated sugar.

11. (Currently Amended) A method preparing potato products comprising:  
at least partially cooking potatoes in a water bath or a steam chamber;  
producing potato mash from the at least partially cooked potatoes;  
mixing the potato mash with ~~at least one of~~ an artificial or natural sweetener  
that includes sucralose and optionally a food grade color to produce a potato  
mixture;

forming the potato mixture into potato pieces;

frying the potato pieces; and

freezing the potato pieces[[: and]]

~~wherein the potato mash is mixed with a natural or artificial sweetener that  
includes sucralose.~~

12. (Original) The method of Claim 9, wherein the potato mash is mixed  
with cocoa and chocolate flavor.

13. (Original) The method of Claim 9, wherein the potato mash is mixed  
with artificial cinnamon flavor.

14. (Previously Presented) The method of Claim 9, wherein the food grade color is selected from the group consisting of, individually or in combination; xanthine, monoazo, pyrazolone, triphenylmethane, or indigoid color compounds or aluminum salts of corresponding FD&C dyes extended on a substratum of alumina hydrate.

15. (Previously Presented) The method of Claim 9, wherein the potato mash is also mixed with an artificial or natural sweetener.

16. (Currently Amended) A prepared colored French fried potato product comprising:

potato pieces which have been passed through a colored batter solution containing food grade color to coat the potato pieces and impart color to the potato pieces, and subsequently fried;

the food grade color in the batter solution being selected from the group consisting of, individually or in combination, xanthine, monoazo, pyrazolone, triphenylmethane, or indigoid color compounds or aluminum salts of corresponding FD&C dyes extended on a substratum of alumina hydrate.

17. (Original) The prepared colored French fried potato product of Claim 16, wherein the potato pieces are formed potato pieces produced from a potato mash.

18. (Original) The prepared colored French fried potato product of Claim 16, wherein the potato pieces are cut from raw potatoes.

19. (Original) The prepared colored French fried potato product of Claim 16, wherein the batter solution also includes an added artificial or natural sweetener.

20. (Original) The prepared colored French fried potato product of Claim 16, wherein the potato pieces are frozen.

21. (Previously Presented) A prepared sweet flavored French fried potato product comprising:

potato pieces produced through addition of an artificial sweetener to impart a sweet taste to the potato product and subsequently fried.

22. (Previously Presented) The prepared sweet flavored French fried potato product of Claim 26, wherein the artificial sweetener includes sucralose.

23. (Previously Presented) The prepared sweet flavored French fried potato product of Claim 21, wherein the artificial sweetener includes sucralose.

24. (Original) The prepared sweet flavored French fried potato product of Claim 21, wherein the potato pieces also contain added cocoa and chocolate flavor.

25. (Original) The prepared sweet flavored French fried potato product of Claim 21, wherein the potato pieces also contain artificial cinnamon flavor.

26. (Previously Presented) The prepared sweet flavored French fried potato product of Claim 21, wherein the potato pieces also contain a food grade color selected from the group consisting of, individually or in combination; xanthine, monoazo, pyrazolone, triphenylmethane, or indigoid color compounds or aluminum salts of corresponding FD&C dyes extended on a substratum of alumina hydrate.

27. (Previously Presented) The prepared sweet flavored French fried potato product of Claim 21, wherein the potato pieces are formed potato pieces produced by forming potato mash containing the artificial sweetener.

28. (Original) The prepared sweet flavored French fried potato product of Claim 27, wherein the potato mash also contains an artificial coloring agent.

29. (Previously Presented) The method of Claim 11, wherein the potato mash is also mixed with food grade color.

30. (Previously Presented) A method of preparing potato products comprising:

at least partially cooking potatoes;

producing potato mash from the at least partially cooked potatoes;

mixing the potato mash with sucralose and sugar to produce a potato mixture;

forming the potato mixture into potato pieces;

frying the potato pieces; and

freezing the potato pieces.

31. (Currently Amended) A method for preparing a potato product comprising:

producing potato pieces having a desired shape from potatoes; and

passing the potato pieces through a flour-based or starch-based batter solution containing a food grade color selected from the group consisting of, individually or in combination, xanthine, monoazo, pyrazolone, triphenylmethane, or indigoid color compounds or aluminum salts of corresponding FD&C dyes extended on a substratum of alumina hydrate.

32. (Currently Amended) A prepared colored French fried potato product comprising:

potato pieces which have been passed through a colored flour-based or starch-based batter solution containing food grade color to coat the potato pieces and impart color to the potato pieces, and subsequently fried;

the food grade color in the batter solution being selected from the group consisting of, individually or in combination, xanthine, monoazo, pyrazolone, triphenylmethane, or indigoid color compounds or aluminum salts of corresponding FD&C dyes extended on a substratum of alumina hydrate.